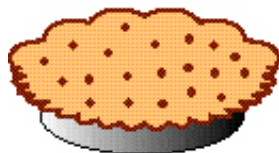




KWIKIE KEY LIME PIE

- 1 (15 oz.) can sweetened condensed milk
- 1 tbsp. grated key lime rind
- 1/2 cup key lime juice
- 2 slightly beaten egg yolks
- Graham cracker crust

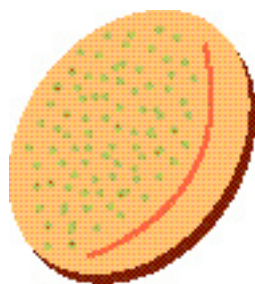


- Mix milk, rind and egg yolks.
- Add lime juice, stirring as you add; continue stirring until thickened. Thickening is a result of the reaction of the milk with the lime juice. Pour into cracker crust. Chill for 3 hours.
- Serve plain or with whipped cream.



COCONUT/OATMEAL COOKIES

- 2 cups sugar
- Pinch of salt
- 1/2 cup cocoa
- 1/2 cup butter
- 1/2 cup Pet milk
- 1/4 cup white syrup
- 1 cup flaked coconut
- 3 cups oatmeal
- 1 tsp. vanilla



- Mix sugar, salt, cocoa, butter and milk and cook until sugar melts. Boil for 3 minutes. Remove from heat and add coconut and oatmeal while sugar mixture is hot. Add vanilla and mix together thoroughly.
- Drop by teaspoons on wax paper to cool. If desired, nuts and raisins may also be added.



LILLIA'S LIMEADE PIE

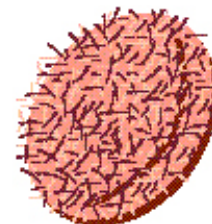
- 1 (14 oz.) can sweetened condensed milk
- 1 (6 oz.) can frozen limeade concentrate, thawed/undiluted
- 1/2 cup lime juice
- 1/4 tsp. butter flavoring
- 2 or 3 drops liquid green food coloring
- 1 (16 oz.) container frozen whipped topping, thawed/divided
- 2 (6 oz.) chocolate-flavored crumb crusts
- Garnish: lime slices

- Combine first 5 ingredients in a large mixing bowl. Beat at medium speed with an electric mixer until well blended.
- Stir 2 cups thawed whipped topping into lime mixture. Gradually fold 4 cups whipped topping into lime mixture, reserving another 1 cup whipped topping.
- Cover and freeze. Garnish, if desired. Yield: 2 (9-inch) pies



MOCHA-MACAROON MADNESS

- 1 pound of macaroons
(reserve 10 macaroons to toast and crumble for top)
- 2 quarts Mocha ice cream
- 1/2 pint whipping cream



- Line sides and bottom of silver bowl with macaroons. Chill.
- When ready to serve dessert, fill bowl with ice cream. Top with whipped cream (lightly sweetened) and sprinkle with macaroon



STRAWBERRY-BANANA PIE

Line graham cracker pie crust with sliced bananas.

Beat together:

- 2 eggs
- 2 cups powdered sugar
- 1 stick butter or margarine
- 1 tsp. vanilla

- Spread over bananas.



Mix together:

- 1 (8 oz.) package cream cheese (room temperature)
- 1 pint of strawberries (cleaned and sliced)
- 3/4 cup confectionery sugar.
- When mixture is small and creamy, gently fold in 1 (9 oz.) box of Cool Whip. Pour over bananas. Refrigerate.



CHILLED CHERRY PIE

- 1 can Eagle Brand milk
- Juice of 2 or 3 lemons
- 1 cup tart pie cherries
- 1 cup chopped nuts
- 1 pkg. Dream Whip
- Graham crust pie shell



- Whip the Dream Whip according to package directions. Mix milk, juice, cherries and nuts together and fold in the Dream Whip.
- Put all in pie shell and freeze. Yield: 1 pie



MILE-HIGH STRAWBERRY PIE

- 1 pkg. (10 oz.) frozen strawberries
- 1 cup sugar
- 2 egg whites
- 1 tbsp. lemon juice
- 1/8 tsp. salt
- 1/2 cup whipping cream
- 1 tsp. vanilla
- 1 baked pie shell (10-inch)



- Place defrosted strawberries, sugar, egg whites, lemon juice and salt in large bowl of electric mixer. Beat at medium speed for 15 minutes or until mixture is stiff and holds its shape.
- Whip the cream; add vanilla and fold into strawberry mixture. Pile lightly into baked shell. Freeze several hours or overnight. Garnish with strawberries, if desired.



ICEBOX COOKIES

- | | |
|-----------------------------|------------------------|
| 2 cups light brown sugar | 3 cups sifted flour |
| 1/2 cup butter or margarine | 1 tsp. baking soda |
| 2 eggs, beaten | 1 tsp. cream of tartar |
| 1/4 tsp. salt | 1 cup chopped nuts |
| 1 tsp. vanilla | (pecans or walnuts) |

- Cream together butter and sugar. Add eggs, salt and vanilla. Sift together the dry ingredients and add to first mixture, adding nuts last. Mix all ingredients well.
- Separate in rolls, wrap in floured wax paper and put in refrigerator overnight. Slice about 1/2 inch thick and place on greased cookie sheet.



LEMON & ANGEL-FOOD HEAVEN

1 1/2 envelope unflavored gelatin	1 1/2 cups sugar
2 tbsp. lemon peel (grated)	3/4 cup lemon juice
1 cup heavy whipped cream	6 eggs (separated)
1 angel food cake, 8 x10-inch	

- Soak gelatin in 1/3 cup cold water. Beat yolks until thick. Add 3/4 cup of the sugar to yolks, lemon juice and peel. Cook in double boiler until it coats a spoon. Add gelatin and stir until dissolved, then cool slightly. Beat egg whites until stiff. Add rest of sugar slowly, then add to custard.
- Coat a 1 1/2 - 2 qt. ring mold with butter. Tear cake into pieces and drop a layer of the pieces in the mold. Cover with custard. Repeat this until no cake pieces remain, then freeze. When ready to serve,



FLORIDA ORANGE CREAM PIE

1 3/4 cups milk	1/4 tsp. salt
1/4 cup white Karo	3 egg yolks
1/4 cup cornstarch	1 (8 oz.) can crushed pineapple
1/2 cup sugar	1 (9-inch) baked crust

- Scald 1 1/2 cups milk with Karo in saucepan. Put cornstarch in small bowl and blend with remaining 1/4 cup milk; mix in sugar and salt. Add egg yolks and beat until well blended. Add quickly, all at once, to milk and stir until thickened. Drain and add pineapple and cook 5 minutes longer. Remove from heat and add 1 teaspoon lemon juice.
- Cool. Pour into baked shell and top with meringue.



GRAPEFRUIT CHIFFON PIE

1 envelope unflavored gelatin	1/4 cup water
1/2 cup sugar	1 cup grapefruit chunks
Dash of salt	4 egg whites
4 egg yolks	1/3 cup sugar
1 cup grapefruit juice	1 (9-inch) baked pastry shell

- Thoroughly mix gelatin, 1/2 cup sugar and salt in saucepan. Beat together egg yolks, juice and water; stir into gelatin mixture. Cook and stir over medium heat just until mixture comes to boiling. Remove from heat; chill, stirring occasionally until mixture mounds slightly when dropped from a spoon. Fold in grapefruit chunks.
- Beat egg whites until soft peaks form. Gradually add 1/3 cup sugar, beating to stiff peaks; fold in gelatin mixture. Pile into cooled baked pastry shell. Chill until firm. Put a spoonful of Cool Whip and a maraschino cherry on each slice.



CHILLED LAYER PUDDING

14 whole graham crackers	2 cups cold milk
1 pkg. (6 servings) Jell-O	1 cup thawed Cool Whip
instant vanilla pudding	1 can (21 oz.) cherry pie filling

- Line 9-inch square pan with whole graham crackers, breaking crackers if necessary. Prepare pudding mix with milk as directed on package. Let stand 5 minutes, then blend in whipped topping.
- Spread half the pudding mixture over the crackers. Cover pudding with another layer of crackers and the balance of the pudding. Add another layer of crackers and spread cherry filling over all.
- Chill for 3 hours. Yield: 9 servings.



SWAMPY-GOOD MUD PIE

30 crushed chocolate wafer cookies
 2/3 stick butter or margarine softened
 1/2 gal. coffee ice cream, softened enough to spread
 into cookie pie crust
 1 jar hot fudge topping (don't warm it)
 Whipped topping
 Chopped nuts (for sprinkling)

- Crush the chocolate cookies and mix with the softened butter. Press into the bottom and sides of a glass pie plate.
- Cool until firm. Spoon in the softened ice cream, top it with lacework of fudge topping and freeze well. Put on whipped topping and chopped nuts after cutting into slices.



PEANUT BUTTER COOKIES

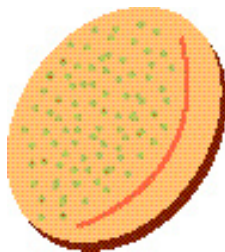
• Boil 2 minutes:

2 cups sugar
 1/3 cup cocoa
 1/4 lb. oleo
 1/2 cup milk

• Add:

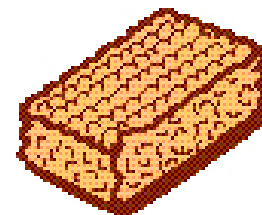
1/2 cup peanut butter
 3 cups quick oats
 1 tsp. vanilla

- Mix well and drop from teaspoon on wax paper.



LILLIA'S CRISPY CRUNCHIES

1/2 cup melted butter
 1/2 cup brown sugar (light)
 2 cups Rice Krispies, crushed
 1/2 cup coconut
 1/2 cup toasted almonds

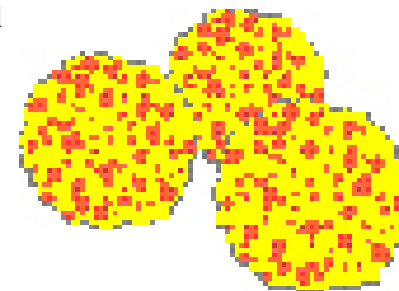


- Mix Rice Krispies (after crushing) with sugar, coconut and almonds and add melted butter.
- Spread 1/2 of it in a 9 x 9-inch pan. Press down. Spread 1 quart vanilla ice cream over it. Then spread the rest of the mixture on the top and press down. Freeze overnight.
- Cut into rectangular bars. Yield: 4 servings .



OUTSTANDING ORANGE BALLS

1 (12 oz.) box vanilla wafers, crushed
 1 lb. powdered sugar, sifted
 1 stick butter or margarine
 1 tbsp. corn syrup
 1/3 cup frozen orange
 juice concentrate
 1 cup pecan meal
 Rind of 1/2 orange

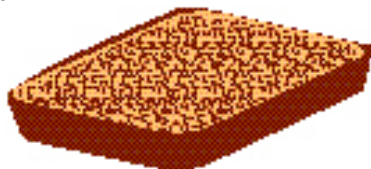


- Mix all ingredients together (except pecan meal) with hands until well blended.
- Make into small balls and roll in pecans to cover. Allow to set up on wax paper. Store in refrigerator. Yield: 40 orange balls.



FROZEN KEY LIME DESSERT

- 1/2 pt. whipping cream, whipped
- 3 eggs, separated
- 1/2 cup sugar
- 1/4 cup key lime juice
- 1/2 tsp. grated key lime rind
- 4 oz. pkg. vanilla wafers, crushed



- Beat egg yolks slightly, combine with sugar and key lime juice, cook in top of double boiler until thickened. Add grated key lime rind and cool.
- Fold in egg whites which have been stiffly beaten, but not dry. Fold in stiffly beaten cream, very lightly.
- Line a tray with crushed cookies (macaroons may be used). Pour in mixture. Sprinkle some crumbs on top. Freeze.



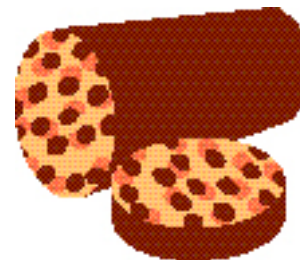
PINEAPPLE WHIPPED CREAM PIE

- 1 (8 oz.) can crushed pineapple, drained
- 1 large pkg. Cool Whip
- 1 can Eagle Brand milk
- 4 tbsp. lemon juice
- 2 graham cracker crumb shells



DATE-MARSHMALLOW LOG

- 45 graham crackers
- 24 marshmallows, diced
- 1 1/2 cups chopped dates
- 3 cups chopped walnuts
- 1 1/2 cups heavy cream

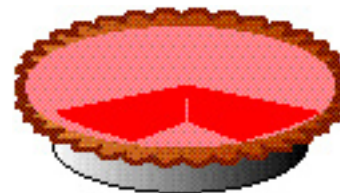


- Roll graham crackers to fine crumbs. Combine marshmallows, dates, nuts. Mix thoroughly with 2 3/4 cups cracker crumbs. Add cream (not whipped); mix thoroughly.
- Shape into roll (about 3 1/2-inches in diameter); roll in remaining crumbs. Wrap well in wax paper. Chill several hours in refrigerator.
- Cut in 3/4-inch slices. Top with whipped cream. Yield: 12 servings.



PRONTO PUNKIN PIE

- 3 tbsp. flour
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 2 cups canned pumpkin
- 1 cup condensed milk
- 2 eggs
- 3/4 cup sugar
- 1/2 tsp. salt



- Separate eggs and combine yolks with all other ingredients in iron skillet. Cook over moderate heat until thickened. Set off to cool. Beat the egg whites to stiff peaks, and then fold into the batch after it has cooled to a lukewarm temperature. Pour into baked pie shell.



NO-BAKE LEMON CHEESECAKE (COTTAGE CHEESE)

- Mix together 2 envelopes Knox unflavored gelatin, 1 cup sugar and 1/4 tsp. salt in top of double boiler.
 - Beat together 2 egg yolks and 1 cup milk; add to gelatin mixture, cook over boiling water, stirring constantly until gelatin is dissolved and mixture thickens, about 10 minutes.
 - Remove from heat; add 1 teaspoon grated lemon rind; cool.
 - Stir in 1 tbsp. lemon juice, 1 tsp. vanilla and 3 cups (24 oz.) cottage cheese, sieved. Chill, stirring occasionally until mixture mounds slightly when dropped from spoon.
- Crumb topping:** mix 2 tbsp. melted butter (or margarine), 1 tbsp. sugar, 1/2 cup graham cracker crumbs, 1/4 tsp. nutmeg and 1/4 tsp. cinnamon; set aside.
- Fold 2 egg whites stiffly beaten and 1 cup heavy whipping cream whipped (or Cool Whip) into chilled gelatin mixture. Turn into 8-inch loaf pan. Sprinkle top with crumb topping. Chill until firm.



LILLIA'S LAYERED PUDDING

14 whole graham crackers	2 cups cold milk
1 pkg. (6 servings) Jell-O	1 cup thawed Cool Whip
instant vanilla pudding	1 can (21 oz.) cherry pie filling

- Line 9-inch square pan with whole graham crackers, breaking crackers if necessary. Prepare pudding mix with milk as directed on package. Let stand 5 minutes, then blend in whipped topping. Spread half the pudding mixture over the crackers.
- Cover pudding with an other layer of crackers and the balance of the pudding. Add another layer of crackers and spread cherry filling over all. Chill for 3 hours. Yield: 9 servings.



JAVA JIVE CREAM PIE

1 1/2 cups macaroons	1 pint heavy cream, whipped
1/4 cup soft butter	1 tsp. instant coffee
1 tsp. almond extract	1 tsp. hot water
2 egg whites	Toasted almonds, ground fine
1/4 cup sugar	

- Mix macaroon crumbs with butter. Use just enough butter to hold crumbs together. Add almond extract. Press into 9-inch pie plate. Chill until firm.
- Beat egg whites stiff. Add sugar. Fold egg whites into whipped cream. Dissolve coffee in hot water and let cool. Add to cream mixture. Turn into crumb shell. Cover top with ground almonds. Freeze and serve frozen.



FROZEN ORANGE DESSERT

1/2 pt. whipping cream
3 eggs, separated
1/2 cup sugar
1/4 cup orange juice
1/2 tsp. grated orange rind
4 oz. pkg. vanilla wafers



- Beat egg yolks slightly, combine with sugar and orange juice, cook in top of double boiler until thickened. Add grated orange rind and cool.
- Fold in egg whites which have been stiffly beaten, but not dry. Fold in stiffly beaten cream, very lightly.
- Line a tray with crushed wafers (macaroons may be used). Pour in custard, sprinkle some crumbs on top. Freeze.



KWIK COOL WHIP PIE

- 2 graham cracker crusts
- 1 (9 oz.) Cool Whip
- 1 can Eagle Brand
sweetened condensed milk
- 1/4 cup lemon juice
- 1 (8 oz.) can crushed
pineapple, drained
- 1 cup chopped pecans
- 1 can flaked coconut

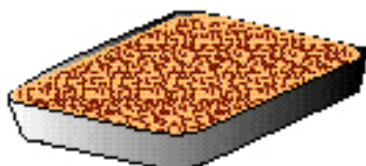


- Mix milk and lemon juice; add pineapple, nuts and Cool Whip. Pour in pie shells and sprinkle coconut on top. Chill for several hours.



LILLIA'S ORANGE CHEESECAKE

- 1 pkg. orange-flavored Jell-O
- 1 cup hot water
- 1 (8 oz.) pkg. cream cheese
- 1/2 cup sugar
- 2 tsp. vanilla
- 1 large can evaporated milk
(chilled overnight)



- Combine Jell-O and boiling water and set aside to cool. Beat cream cheese, sugar and vanilla. Whip the chilled canned milk until stiff. Then whip all ingredients together and pour into 8 x 13 x 2-inch pan lined with crumb crust.

Crumb Crust: Roll about 30 single graham crackers until fine. Combine with 1/4 pound melted butter, 2 tablespoons confectionery sugar and 1/2 cup chopped nuts. Yield: 20 servings .



PRACTICAL PRALINES

- | | |
|----------------------|--------------------------------|
| 1 lb. brown sugar | 1 cup chopped pecans (toasted) |
| 1 cup milk | 1 cup pecan halves (toasted) |
| Pinch of baking soda | 3 tbsp. butter |

- Mix everything but pecans. Cook until soft ball stage in cold water. Take off heat and beat until it begins to thicken, then add chopped nuts. Drop on wax paper. Garnish with a pecan on each.



OOOOH! OREO-ICE CREAM PIE

- 1 graham cracker crust
- 1 quart Oreo ice cream
- 1 cup or jar of fudge sauce (do not warm)
- 1/2 cup chopped pecans, walnuts or almonds

- Soften and beat ice cream. Pour into graham cracker crust and freeze. When firm spread chocolate fudge sauce over top and sprinkle with nuts. Keep frozen until served. Yield: 6 to 8 servings.



RASPBERRY SMOOSH

- | | |
|------------------------------------|-----------------|
| 1 (10 oz.) pkg. frozen raspberries | 2 egg whites |
| 2/3 cup sugar | 1 pt. Cool Whip |

- Mix together in large bowl and beat for 5 minutes. Fold in Cool Whip and freeze.



TROPICAL FRUIT DRESSING

- | | |
|---|-----------------------------|
| 1 cup mayonnaise | 4 tbsp. confectionery sugar |
| 1 cup dairy sour cream | 4 tbsp. grated orange peel |
| 6 tbsp. frozen pineapple juice
(concentrate, thawed) | Dash of Allspice |

- Mix all ingredients together well in a bowl. Serve over fresh cut fruit.



BANANA FROSTING

- 1 banana
- 1/3 cup butter
- 3 cups powdered sugar
- 1/4 tsp. vanilla

- Mash one banana in mixing bowl. Add butter and mix together. Add sugar and vanilla. Beat until thick and creamy.

ICE CREAM CRUNCH DESSERT

- | | |
|-------------------|----------------------------------|
| 1 cup butter | 5 cups Rice Chex |
| 1 cup brown sugar | 1 cup chopped nuts |
| 2 cups coconut | 2 quarts butterbrickle ice cream |

- Melt butter. Work in brown sugar and, while it's warm, add coconut, Rice Chex and chopped nuts. Put 1/2 the mixture in 8 x 13-inch pan. Add 2 quarts butterbrickle ice cream. Add rest of mixture on top. Freeze. Serves 12 to 15.

CREAM CHEESE FROSTING

- 1 pkg. cream cheese, softened
- 1 stick butter
- 1 lb. confectionery sugar
- 1 tsp. vanilla
- 1/2 tsp. almond flavoring

- Mix ingredients and spread on carrot cakes, cupcakes, cookies, etc.

SWAMPY SMOOTH ICING

- | | |
|-------------------|--------------------------------|
| 1/2 cup butter | 1/4 cup milk |
| 1 cup brown sugar | 2 cups powdered sugar (sifted) |

- In pan, combine butter and brown sugar. Bring slowly to a boil, and boil for 2 minutes. Add milk, then bring back to a boil. Stir constantly during all cooking.
- Cool to lukewarm. Add powdered sugar (sifted), and beat until smooth. Excellent for cakes, cupcakes, cookies, etc.

CAREFREE COFFEE ICING

- 3 1/2 cups powdered sugar
- 1/3 cup butter
- 3 tbsp. cold coffee
- 2 tbsp. lemon juice
- Dash of salt

- Cream butter and sift sugar into it. Add other ingredients and beat until smooth and creamy.